INFORMATION LETTER

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Canned Food Distribution Is Subject of Census Survey

Valuable data for the canning industry on the distribution and marketing of canned foods will result from a study that is just getting under way.

The study which has been planned and will be supervised by Dr. Donald E. Church, chief, Transportation Division, Bureau of the Census, will provide for the first time information concerning the national distribution of canned foods by class of customer, method of transportation, market areas, and marketing channels.

The study will be based upon a new sampling procedure that is simple and inexpensive but which will provide a high degree of accuracy. Under the new procedure, a sample of canners is selected and a representative of the Census Bureau will discuss the sampling method with the management at each plant or central office in the sample. A plan then will be developed that is adapted to the record-keeping system used at each plant. The sample at most plants will consist of only about 100 shipments.

The canned foods distribution study will serve as a guide for similar future studies of the distribution of products in other industries. When

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Intention to Negotiate Trade Agreements under GATT

Announcement was made September 20 that the United States intends to conduct tariff negotiations with 25 countries with a view to reducing tariffs here and in other countries.

Among the domestic products on which the U. S. contemplates trade agreement negotiations, under authority of the Trade Agreements Act, are:

Canned apples and applesauce; grapefruit including canned grapefruit; canned cherry juice; all jellies, jams, marmalades, and fruit butters; fruit pastes and pulps; canned mushrooms; canned tomatoes and tomato

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Industry Support Sought in Request for Postage Stamp Commemorating Passage of First Food and Drugs Act

A commemorative stamp in recognition of the 50th anniversary of the passage of the Food and Drugs Act of 1906 was proposed last spring by the N.C.A. as one of many observances of the event that could be scheduled for 1956. On July 8, the Department of Health, Education, and Welfare made formal request to the Postmaster General for such a stamp.

The 50th Anniversary Committee for Industry, coordinating industry observances of the occasion, has requested that supporting letters be sent to the Postmaster General, since there are at present nearly 2,000 other requests for 1956 stamps. Selection is made of the stamp that will have the most public interest.

The N.C.A. sent such a letter to Postmaster General Summerfield September 21, pointing out that food and drug legislation has been a prime factor in making America one of the best-fed nations of the world, as part of the attainment of this country's high living standards. The letter mentioned the fact that Dr. Harvey W. Wiley, "father of the Pure Food Law," was the first guest speaker at the meeting in 1907 when the N.C.A. was founded, and that the first official resolution on the minute books of the Association urged passage of appropriations bills to implement the new law. The continuous cooperative work on food standards was mentioned, as well as the acknowledgment of this fact by all FDA commissioners from Wiley to date.

It is suggested that if individual members of N.C.A. care to write letters to the Postmaster General urging his favorable action in behalf of a commemorative stamp honoring the 50th anniversary of the Food and Drugs Act, they be addressed to: The Honorable Arthur E. Summerfield, Postmaster General of the United States, Post Office Department, Washington 25, D. C.

Howard A. Prentice, 50th Anniversary Committee Coordinator for Industry, has suggested that such letters should "state the importance of the law, call attention to a half-century of progress, to the value of the Food and Drug officials enforcing the state and federal laws, and to the interest of the food, drug, and cosmetic industries in pure products."

Also this week, Executive Secretary Carlos Campbell addressed a letter to the Electors of the Hall of Fame of New York University, joining with others in proposing the name of Dr. Wiley for election in 1955, pointing out Dr. Wiley's achievements as a scientist, food analyst, administrator, and leader of food and drug reform.

Proposed FDA Standards for Pineapple

A tentative order proposing standards of identity and quality for all forms of canned pineapple, a standard of fill of container for canned crushed pineapple, and standards of identity, quality and fill of container for canned pineapple juice, was published in the *Federal Register* of September 17. The texts of these proposed standards are reproduced beginning on page 315 of this issue of the INFORMATION LETTER.

The proposed standards under the Federal Food, Drug, and Cosmetic Act are based on a proposal filed by the N.C.A. on behalf of the Pineapple Research Institute of Hawaii and the Puerto Rican Canners Association and on evidence received at a public hearing conducted by the Food and Drug Administration commencing on October 30, 1951. The proposal as filed was published in the INFORMATION LETTER of September 1, 1951, page 315.

The evidence of record and proposed findings of fact submitted in the matter of establishing a standard of fill of container for canned pineapple, other than crushed pineapple, are still under consideration and will be dealt with in another proposed

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Trade Agreement Negotiations

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products; canned Oriental vegetables; canned sardines; and canned herring.

The coming negotiations are expected to be the most far-reaching since the initial negotiations under the General Agreement on Tariffs and Trade in 1947.

The United States accordingly invites suggestions as to products on which the U. S. should seek tariff reductions from other countries and the extent to which existing customs treatment should be modified to permit development of trade in those markets. There is no limitation on the products on which the U. S. may request such concessions.

For all domestic producers who are concerned about tariff protection, the 1955 amendments to the Trade Agreements Act create a new set of circumstances. Under the 1955 amendments, known before enactment as H. R. 1, the President has two kinds of tariff reduction authority. The more important is keyed to the tariff rates in effect January 1, 1955.

P. L. 86 (H. R. 1) authorizes the President, in trade agreement negotiations, to reduce tariff rates by no more than 15 percent below the rates in effect January 1, 1955, but by no more than 5 percent a year over a three-year period.

The President also is authorized to reduce any rate of duty that is in excess of 50 percent ad valorem or its equivalent down to that figure, provided that no more than one-third of the decrease may be put into effect in any 12-month period.

The forthcoming negotiations are scheduled to begin January 18, 1956, in Geneva, with a view to placing the first tariff reduction in effect by June 30, 1956.

All aspects of the proposed negotiations will be the subject of public hearings to be held by the Committee for Reciprocity Information. At those hearings the government will receive the views of U. S. industry regarding the tariff concessions which the U. S. should seek to obtain from other countries as well as the anticipated effect of possible tariff concessions on the products that are listed in the announcement.

The U. S. Tariff Commission will hold public hearings in connection with its "peril point" investigation on the extent to which U. S. concessions on listed products may be made without causing or threatening serious injury to a domestic industry producing like or directly competitive products.

Hearings before the CRI and the Tariff Commission will begin October 31. The closing date for applications to appear at the hearings and for submission of briefs is October 17.

Persons who appear before the Tariff Commission need not also appear before the CRI.

The countries which are expected to take part with the United States in the forthcoming negotiations are Australia, Austria, Belgium, Canada, Chile, Cuba, Denmark, Dominican Republic, Finland, France, Federal Republic of Germany, Greece, Haiti, India, Italy, Japan, Luxembourg, Netherlands, Nicaragua, Norway, Peru, Sweden, Turkey, Union of South Africa, and the United Kingdom. All are members of GATT. If there proves to be a basis for negotiation, the U. S. may also negotiate with some additional GATT countries.

The list of products on which the United States is considering the offering of tariff concessions includes the following canned food products, together with the tariff rates in effect January 1, 1955:

Par.	Commodity Description	Rate on Jan. 1, 1955
734	Apples, prepared or preserved, and not specially provided for	1¼¢/lb.
743	Grapefruit, entered, or withdrawn from warehouse, for consumption during the period from August 1 to October 31, inclusive, in any year:	
	From August 1 to September 30, inclusive	1.2¢/lb.
	If products of Cuba	0.3¢/lb.
	The month of October	0.9¢/lb.
	If products of Cuba	0.6¢/lb.
751	All jellies, jams, marmalades, and fruit butters: Cashew apple (*anacardium occidentale*); currant and other berry; guava; mamey colorado (*calocarpum mammosum*); mango; papaya; pineapple; sapodilla (*sapota achras*); soursop (*annona muricata*); sweetsop (*annona squamosa*); and orange marmalade:	
	All of the foregoing except orange marmalade	10% ad val.
	Orange marmalade	16% ad val.
752	Fruit pastes and fruit pulps (except apricot and orange pastes and pulps):	
	Guava and mango	14% ad val.
	If products of Cuba	10% ad val.
	Other	17½% ad val.
	If products of Cuba:	
	Cashew apple, mamey colorado, papaya, sapodilla, soursop, and sweetsop	10% ad val.
	Other (except apricot)	14% ad val.
768	Mushrooms, prepared or preserved (not including dried)	4¢/lb. on drained weight and 12½% ad val.
772	Tomatoes, prepared or preserved in any manner:	
	From countries other than Cuba	25% ad val.
	If products of Cuba	20% ad val.
775	Vegetables, if pickled, or packed in salt or in brine (except onions packed in salt and not including pimientos); sauces of all kinds, not specially provided for; pastes, balls, puddings, hash (except corned beef hash), and all similar forms, composed of vegetables, or of vegetables and meat or fish, or both, not specially provided for:	
	Vegetables, pickled, or packed in brine or salt, other than onions	17½% ad val.
	Sauces of all kinds, n.s.p.f.	17½% ad val.
	Pastes, balls, puddings, hash, and all similar forms, other than corned beef hash	25% ad val.
806(a)	Cherry juice, and other fruit juices and fruit sirups, not specially provided for, containing less than ½ of one per centum of alcohol (not including prune juice or prune wine and except pineapple juice, and pineapple sirup and prune sirup)	20¢/gal.

R. W. McCreery

R. W. McCreery, 84, founder and first president of the Marshall Canning Company in Marshalltown, Iowa, died at his home in Washington, D. C., September 20.

Mr. McCreery went to Marshalltown in 1900 to establish the food manufacturing business for the Western Grocery Co. He became general manager of the Western Grocery Co., and served in that post until 1925.

For a number of years before and after World War I, Mr. McCreery was a section chairman of the N.C.A. He also served on the N.C.A. Board of Directors in 1926.

Mr. McCreery also had careers in the brokerage and supply fields. Before going to Marshalltown he had operated a coffee and tea brokerage firm in Kansas City. For several years in the 1930's he was a special consultant with the Continental Can Company. He moved to Washington 20 years ago and was part owner of McCreery and Willingham fruit brokerage until he retired about 10 years ago.

Shipments of Metal Cans

Shipments of metal cans for fruits and vegetables during the first seven months of 1955 exceeded the volume shipped during the same period in 1954 by about 5 percent, on the basis of a report by the Bureau of the Census, U.S. Department of Commerce.

Shipments of cans for fish and sea food were about 7 percent less than shipments during the first seven months of last year. Shipments of cans for meat and poultry were down about 12 percent.

	Jan. through July	
	1954	1955
	(short tons of steel)	
Fruit and vegetable (including juice)	587,414	651,206
Fish and sea food	59,566	55,195
Meat (including poultry)	82,305	72,044

Shipments of Glass Containers

Shipments of glass containers for food during the first seven months of 1955 exceeded the volume shipped during the same period of 1954, on the basis of reports by the Bureau of the Census, U.S. Department of Commerce.

Shipments of glass containers were up about 2 percent over the same period of last year.

	Jan. through July	
	1954	1955
	(thousands of gross)	
Wide-mouth food (including fruit jars, jelly glasses and packers' tumblers)	19,293	19,706
Narrow-neck food	7,420	7,276

Statistical Quality Control

The N.C.A. Division of Statistics and Western Research Laboratory will present a course in statistical quality control at Berkeley, Calif., November 7 to 11. Basic statistical procedures will be covered, with emphasis on their application in the cannery. Dr. Howard L. Stier, Director of the Division of Statistics, will present the course with the help of other experts from the canning and allied industries. A high point of the course will be an evening address by W. U. Hudson, Vice President of the N.C.A., on statistics from the standpoint of management.

Members may plan now to send quality control personnel to the course. A formal announcement will be mailed to members in the western area in October. Members outside this area may obtain further information by writing to the Berkeley laboratory.

Invitations for Bids

Quartermaster Market Centers: 226 W. Jackson Blvd., Chicago 6, Ill.; 1321 Pendleton St., Columbia, S. C.; Felix at Hemphill St., Fort Worth, Tex.; 623 Hardesty Ave., Kansas City, Mo.; 1266 Santee St., Los Angeles, Calif.; Port of Embarkation, Unit 3, New Orleans, La.; 29th St. and 3d Ave., Brooklyn, N. Y.; 2155 Webster St., Alameda, Calif.; 1709 Kelly Rd., Richmond, Va.; P. O. Box 3225, Seattle, Wash.

Veterans Administration: General Supplies Section, Procurement Division, Supply Service, Washington 25, D. C.

The Walsh-Healey Public Contracts Act may apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

Chicago has invited bids to furnish:

JAMS AND JELLIES—885 dozen No. 10 cans of jam, Fed. Spec. Z-J-96a, and 1,347 dozen No. 10 cans of jelly, Fed. Spec. Z-J-191b (NIP 497). Bid opening Oct. 17.

New York has invited bids to furnish:

APPLESAUCE—13,993 lbs. in No. 303 and No. 10 cans, Fed. Spec. Z-Z-621 (NIP 195). Bid opening Sept. 26.

Richmond has invited bids to furnish:

BEANS, LIMA—59,010 dozen No. 303 cans and 58,983 dozen No. 10 cans, Fed. Spec. JJJ-B-126d (NIP's 110, 111, 112). Bid opening Sept. 27.

Alameda has invited bids to furnish:

CHILI SAUCE—4,000 dozen No. 10 cans and 27,112 dozen 12-oz. bottles, Fed. Spec. EE-S-0071C (NIP 229). Bid opening Sept. 27.

Tomato Products for USDA

The purchase of 445,224 cases of canned tomatoes for distribution to schools in the National School Lunch Program was announced September 16 by the U. S. Department of Agriculture.

This purchase of tomatoes consisted of 390,224 cases of No. 10's at an average price of $3.25 per case and 55,000 cases of No. 2½'s at an average price of $3.52 per case.

Transportation costs were given consideration in making the acceptances. All prices are exclusive of cash discounts. All contractors are required to make deliveries f.o.b. shipping points between October 3 and November 7.

USDA also announced that, because of the limited quantities offered, no purchases are being made of canned tomato paste for the school lunch program.

Room Reservations for 1956 Convention

Members who desire rooms at the 1956 Convention are urged to complete the room request form, mailed to them a month ago, and return it promptly to N.C.A. Rooms are now being tentatively assigned.

Recent Radio-TV Releases

A number of scripts dealing with various advantages of canned foods have been released within recent weeks to radio and TV stations handling women's programs, as part of the current N.C.A. Consumer and Trade Relations program. They are as follows:

Aug. 9, to 67 broadcasters with an estimated listening audience of 4 million in the "Scriptease" series—copy on the far-flung origins of commercially canned items.

Aug. 17, to 179 broadcasters, estimated listening audience of 11 million in the "Timely Talks" series—copy on the combination of quality and economy achieved by canned foods.

Aug. 25, to 178 broadcasters, estimated listening audience of 12 million in "The Kitchen-Air" series—copy on the convenience afforded by different canned foods sizes.

Sept. 13, to 67 broadcasters, estimated listening audience of 4 million in the "Scriptease" series—copy on vitamin retention.

Sept. 14, to 179 broadcasters, estimated listening audience of 11 million in the "Timely Talks" series—copy on the combined quality and quantity advantages.

Sept. 15, to 178 broadcasters, estimated listening audience of 12 million in "The Kitchen-Air" series—copy on the variety of canned foods selections available.

A release went out also through "Television Service" to 220 telecasters in 133 cities, 41 states plus 1 in Havana, with an audience of 16,500,000. This dealt with the care taken by canners with their raw products operations and the careful and conscientious workmanship applied in the cannery.

Pumpkin and Squash Grades

Notice is given in the *Federal Register* of September 21 that the Agricultural Marketing Service of USDA proposes to revise U. S. standards for grades of canned pumpkin and squash.

The proposed grades would be designated as "U. S. Grade A" or "U. S. Fancy"; "U. S. Grade C" or "U. S. Standard"; and "Substandard".

The quality requirements in the proposal have been clarified so as to provide for a more accurate evaluation of the factors of color, consistency, finish, and defects.

Interested parties may submit written views and comments on the proposal during the next 90 days to the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

Forthcoming Meetings

October 7-8—Texas Canners Association, Annual Meeting, Ancira Hotel, Monterrey, Mexico

October 13-15—Florida Canners Association, Annual Meeting, Fontainebleau Hotel, Miami Beach

October 19-21—National Pickle Packers Association, Annual Convention, Sheraton Hotel, Chicago

October 30-November 2—National Association of Food Chains, 22d Annual Meeting, Chicago

October 31-November 1—Iowa-Nebraska Canners Association, Annual Meeting, Fort Des Moines Hotel, Des Moines, Iowa

November 3—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago

November 3-4—Ozark Canners Association, Annual Fall Meeting, Colonial Hotel, Springfield, Mo.

November 7-8—Wisconsin Canners Association, 51st Annual Convention, Schroeder Hotel, Milwaukee

November 11-15—American Meat Institute, Annual Convention, Palmer House, Chicago

November 16-18—Indiana Canners Association, Annual Convention, French Lick Springs Hotel, French Lick

November 16-18—Association of Food Industry Sanitarians, National Convention, Hotel El Rancho, Sacramento, Calif.

November 16-18—Grocery Manufacturers of America, Inc., Annual Convention, Waldorf-Astoria Hotel, New York City

November 21—Pennsylvania Canners Association, 41st Annual Convention, Penn Harris Hotel, Harrisburg

December 1-2—Tri-State Packers Association, Annual Convention, Benjamin Franklin Hotel, Philadelphia

December 1-2—Georgia Canners Association, Annual Convention, Daytona Plaza Hotel, Daytona Beach, Fla.

December 5-6—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

December 5-6—Ohio Canners Association, 43th Annual Convention, Carter Hotel, Cleveland

December 5-8—Vegetable Growers Association of America, 47th Annual Convention, Washington, D. C.

December 6—Maine Canners Association, Annual Meeting, Falmouth Hotel, Portland

December 7—Minnesota Canners and Freezers Association, 49th Annual Convention, St. Paul Hotel, St. Paul

December 8-9—New York State Canners and Freezers Association, 70th Annual Convention, Hotel Statler, Buffalo

January 9-10—Canners League of California, Second Annual Conference for Processors' Fieldmen, University of California, Davis

January 16-21—National Food Brokers Association, Annual Convention, Atlantic City, N. J.

January 17-21—National Canners Association, 49th Annual Convention, Atlantic City, N. J.

January 19-21—Canning Machinery and Supplies Association, Annual Convention and Exhibit, Atlantic City, N. J.

Jan. 29-Feb. 1—National Association of Frozen Food Packers, Annual Convention, Waldorf-Astoria, New York City

February 17-18—Canners League of California, Annual Fruit and Vegetable Sample Cutting, Fairmont Hotel, San Francisco

March 5-9—National-American Wholesale Grocers Association, Annual Convention, Palmer House, Chicago

March 23-24—Utah Canners Association, Annual Convention, Hotel Utah, Salt Lake City

March 26-27—Canners League of California, 52d Annual Meeting, Santa Barbara Biltmore, Santa Barbara

American Home Magazine

Appearing in the October issue of *American Home* magazine is the article "Take A Can of Tuna."

It begins, "Think the tuna season is over just because it served you so well in your salad days? Not by a long shot, for it winterizes with good grace in many guises. Company for dinner? Need a good change in hearty main courses or rib-sticking buffet fare?" These questions are answered with the eight tuna recipes that are given. Along with tuna, canned kidney beans, tomatoes, tomato paste, chili sauce, mushrooms, pimiento, clam juice, and cream of mushroom soup are used in the recipes.

The article is handsomely illustrated with both color and black and white photographs.

Canned Food Distribution

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completed, the study will provide canners the answers to such marketing questions as:

What are the principal channels of distribution? How much of the pack moves through brokers, wholesalers, etc.; how much directly to retail channels; how much is sold directly to institutional users; to government?

Where is the market? How much of the total production moves to various geographic regions; what is the relationship between packing area and sales area; what areas are most important as market outlets for certain commodities; how important is size of city?

How is the canned food moved to market? How much moves by rail, water and truck; to what extent do canning companies furnish their own transportation; how much moves from canning plant to industry warehouses for redistribution?

The data contained in the survey will be classified into these commodity groups: canned fruits, canned seasonal vegetables, canned nonseasonal vegetables and specialties, canned fruit and vegetable juices, canned baby foods, jams, jellies and preserves, and soups and other items.

Data also will be summarized for individual commodities, provided such detailed tabulations do not reveal the operations of any plant or company. The information obtained from individual companies will bear the usual restrictions placed upon Census data; namely, that the "report is confidential and only sworn Census employees will have access to it. It cannot be used for purposes of taxation, investigation or regulation." As far as can be ascertained, the information from an individual company report to the Bureau never has been revealed to anyone other than a sworn Census employee.

Dr. Howard L. Stier, Director of the N.C.A. Division of Statistics, has worked with Dr. Church in the planning phases of the project. Field work on the survey is just getting under way and N.C.A. is urging those canners who are selected to represent the industry in the sample to cooperate fully with the Census Bureau. Dr. Church reports that he has had excellent cooperation to date in preliminary contacts with canners.

1955 Pack of Apricots

The 1955 pack of canned apricots totaled 7,189,206 actual cases as compared with the 1954 pack of 3,411,660 cases, according to a report by the N.C.A. Division of Statistics.

On the basis of standard cases of 24/2½'s, the 1955 pack amounted to 5,919,000 cases as compared with the 1954 pack of 2,796,000 cases.

State	1954	1955
	(actual cases)	
Utah	104,193	97,005
Washington and Oregon	(a)	60,814
California	3,279,780	7,031,387
Other states	27,687	.....
U. S. Total	3,411,660	7,189,206

(a) Included in other states.

In order to make the pack totals for 1955 comparable with those for previous years, apricots packed in 8Z cans are reported as 48 units per case and 303 cans are reported as 24 units per case.

1955 Pack of Sweet Cherries

The 1955 pack of canned sweet cherries totaled 2,045,439 actual cases as compared with the 1954 pack of 1,481,952 cases, according to a report by the N.C.A. Division of Statistics.

On the basis of standard cases of 24/2½'s, the 1955 pack amounted to 1,377,000 cases as compared with the 1954 pack of 953,000 cases.

State	1954	1955
	(actual cases)	
Michigan	111,369	182,916
Utah	(a)	(a)
Wash., Ore., Idaho	917,579	1,068,675
California	405,459	763,682
Other states	47,545	30,166
U. S. Total	1,481,952	2,045,439

(a) Included in other states.

In order to make the pack totals for 1955 comparable with those for previous years, sweet cherries packed in 8Z cans are reported as 48 units per case and 303 cans are reported as 24 units per case.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of August has been reported by the Agricultural Marketing Service, USDA, at 153,485 thousand pounds, including quantities for defense.

Canned Meat and Meat Products Processed under Federal Inspection August, 1955

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	12,326	10,762	23,088
Canned hams	9,575	562	10,137
Beef hash	198	7,142	7,340
Chili con carne	799	13,289	14,088
Vienna sausage	188	6,692	6,880
Frankfurters and wieners in brine	4	200	204
Deviled ham	.....	1,158	1,158
Other potted and deviled meat products	.....	4,813	4,813
Tamales	220	2,731	2,951
Sliced, dried beef	25	390	415
Chopped beef	7	3,227	3,234
Meat stew	95	7,229	7,324
Spaghetti meat products	243	7,107	7,350
Tongue (not pickled)	57	126	182
Vinegar pickled products	986	1,661	2,646
Sausage	2	595	597
Hamburger	154	3,741	3,895
Soups	508	20,262	20,770
Sausage in oil	511	553	1,064
Tripe	.....	245	245
Brains	15	145	160
Loins and picnics	2,492	.....	2,492
All other products 20% or more meat	180	7,634	7,814
All other products less than 20% meat (except soup)	619	17,439	18,058
Total all products	29,202	117,703	146,905

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 153,485 thousand pounds.

FDA Standards for Pineapple

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order to be issued by the FDA at a later date.

The tentative proposal as now published varies considerably in form from the original proposal filed by the N.C.A. although in most instances the substance has not been changed. There are, however, a number of substantive changes which will require careful review by the canned pineapple industry.

The notice in the *Federal Register* provides that any interested person whose appearance was filed at the hearing may, within 90 days from the date of publication of the proposed order, file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 4th Street & Independence Avenue, S. W., Washington, D. C., written exceptions thereto.

Text of Proposed FDA Standards for Canned Pineapple and Canned Pineapple Juice

Following is the text of the proposed FDA standards for canned pineapple and pineapple juice, as published in the *Federal Register* of September 17:

PROPOSED REGULATIONS

§ 27.50 *Canned pineapple; identity; label statement of optional ingredients.* (a) Canned pineapple is the food prepared from one of the following optional forms of units obtained from peeled, cored, mature fruits of the pineapple plant:

(1) Sliced, slices; consisting of whole circular slices cut across the axis of the peeled, cored fruit cylinders.

(2) Half sliced, half slices; consisting of semicircular halves of slices. A unit that is approximately one-half slice is considered to be a half slice.

(3) Broken sliced, broken slices; consisting of arc-shaped portions cut or broken from slices, which portions are not uniform in size or shape.

(4) Tidbits; consisting of sectors cut from slices. Tidbits are reasonably uniform in size and shape; they are predominantly from 5/16-inch to ½-inch thick and, except for an occasional unit, each sector is not larger than one-sixth of the slice from which cut.

(5) Chunks; consisting of short, thick pieces cut from thick slices or from peeled, cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than ½-inch, a width greater than 9/16-inch, but a longest dimension (along any edge) not greater than 1½ inches.

(6) Cubes, diced; consisting of cube-shaped pieces cut from slices or from peeled, cored fruit. Except for an occasional unit, the longest dimension (along any edge) of each unit is not greater than 9/16-inch.

(7) Spears, fingers; consisting of long, slender pieces cut parallel to the core axis from peeled, cored fruit cylinders. The units are not larger than one-sixth of the cylinder from which they are cut, and they are not less than 2½ inches long.

(8) Crushed; consisting of shredded or finely cut pieces of fruit flesh.

The optional forms of units specified by subparagraphs (1) through (7) of this paragraph are canned with one of the optional packing media specified in paragraph (b) of this section. The optional form of unit specified by subparagraph (8) of this paragraph may be canned with one of the optional packing media specified in paragraph (b) (2) through (6) of this section or with one of the optional sweetening ingredients specified in paragraph (d) of this section. The food is sealed in containers, and is so processed by heat, either before or after sealing, as to prevent spoilage.

(b) The optional packing media referred to in paragraph (a) of this section are:

(1) Water.
(2) Pineapple juice.
(3) Clarified juice.
(4) Light sirup.
(5) Heavy sirup.
(6) Extra-heavy sirup.

(c) For the purposes of this section:

(1) Pineapple juice conforms to the definition and standard of identity for unsweetened pineapple juice as specified in § 27.54 of this part, except that it is not required to be separately sealed in containers and so processed by heat as to prevent spoilage. Clarified juice is the liquid collected from cutting various forms of units from pineapple fruits, or the liquid expressed wholly or in part from pineapple cores, shells, or from pineapple flesh or parts thereof, which liquid is clarified and may be further refined or concentrated; but if the concentration is such that the packing medium conforms to the density range for one of the sirups hereinafter specified, such concentrated liquid is considered to be light sirup, heavy sirup, or extra-heavy sirup, as the case may be.

(2) Except as the concentrated, clarified juice is considered to be a sirup packing medium as above provided, each of the packing media light sirup, heavy sirup, and extra-heavy sirup consists of an optional sweetening ingredient as specified in paragraph (d) of this section, dissolved in one or any mixture of two or more of the liquids designated in subparagraphs (1), (2), and (3) of paragraph (b) of this section. The sirup packing media have respective densities as determined by the method specified in the book "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, on page 494, under the heading "Solids—By Means of Spindle—Official" (Eighth Edition, page 533, Section 29.9) using the Brix hydrometer 15 days or more after the pineapple is canned, which are within the ranges specified for each in the following list:

Packing medium.	*Brix measurement*
Light sirup	14° or more but less than 18°
Heavy sirup	18° or more but less than 22°
Extra-heavy sirup	22° or more but not more than 35°

(3) In the case of crushed pineapple (paragraph (a) (8) of this section), the juice resulting from cutting

or shredding the pineapple flesh is considered to be pineapple juice, without regard to whether it has or has not been drained away from the pieces of pineapple.

(d) The optional sweetening ingredients referred to in paragraphs (a) and (c) of this section are:

(1) Sugar.

(2) Invert sugar sirup.

(3) Any mixture of optional sweetening ingredients designated in subparagraphs (1) and (2) of this paragraph.

(4) Any of the optional sweetening ingredients designated in subparagraphs (1), (2), and (3) of this paragraph with dextrose, provided that the weight of the solids of dextrose does not exceed one-third of the total weight of the solids of the combined sweetening ingredients.

(5) Any of the optional sweetening ingredients designated in subparagraphs (1), (2), and (3) of this paragraph with corn sirup or with dried corn sirup or with glucose sirup or with dried glucose sirup or with any two or more of these provided that the weight of the solids of corn sirup, dried corn sirup, glucose sirup, dried glucose sirup or the sum of the weights of the solids of corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup, in case two or more of these are used, does not exceed one-fourth of the total weight of the solids of the combined sweetening ingredients.

(6) Any mixture of the optional ingredients designated in subparagraphs (4) and (5) of this paragraph.

(e) For the purposes of this section:

(1) The term "sugar" means refined sugar (sucrose).

(2) The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 percent by weight of ash and which is colorless, odorless, and flavorless except for sweetness.

(3) The term "dextrose" means the hydrated or anhydrous monosaccharide obtained from hydrolyzed starch.

(4) The term "corn sirup" means a clarified, concentrated aqueous solution of the products obtained by incomplete hydrolysis of cornstarch and includes dried corn sirup. The solids of corn sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose. The term "glucose sirup" means a sirup that conforms to the definition in this subparagraph for corn sirup, except that it is made from any edible starch and includes dried glucose sirup.

(f) The name of the canned pineapple prepared from each of the optional forms of pineapple ingredient specified in paragraph (a) of this section is as follows:

(1) If the optional form is one designated in paragraph (a) (1) to (7), inclusive, of this section, the name is "pineapple", preceded or followed, for each of the indicated optional forms of units, by the words here specified:

(a) (1) "sliced" or "slices."
(a) (2) "half sliced" or "half slices."
(a) (3) "broken sliced" or "broken slices."
(a) (4) "tidbits."
(a) (5) "chunks."
(a) (6) "cubes" or "diced."
(a) (7) "spears" or "fingers."

(2) If the optional form is one designated in paragraph (a) (8) of this section, the name is "pineapple," preceded or followed by the word "crushed." If the crushed pineapple, when drained by the method specified in § 27.51 (b) (1), yields not less than 73 percent but less than 78 percent by weight of drained material, the word "crushed" or the words "crushed pineapple" in the name of the food may be preceded or followed by the words "heavy pack," and if it yields 78 percent or more by weight of drained material the word "crushed" or the words "crushed pineapple" may be preceded or followed by the words "solid pack."

(g) (1) The labels of canned pineapple prepared from the optional forms of pineapple specified in paragraph (a) (1) to (7), inclusive, of this section shall bear the name of the optional packing medium used as specified in paragraph (b) of this section, preceded by "in" or "packed in." The labels of crushed pineapple canned with the optional packing media specified in paragraph (b) (2) to (6), inclusive, of this section shall bear the statement "in _____" or "packed in _____," the blank being filled in with the name of the optional packing medium used as specified in paragraph (b) of this section, but in lieu of such statement crushed pineapple canned with pineapple juice (paragraph (b) (2) of this section) may be labeled "unsweetened," and crushed pineapple canned with pineapple juice and sugar may be labeled "lightly sweetened" or "heavily sweetened" or "extra heavily sweetened" if the drained liquid conforms to the density ranges specified in paragraph (c) of this section for light sirup, heavy sirup, or extra-heavy sirup, respectively.

(2) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements herein specified, showing the optional ingredients used, shall conspicuously precede or follow the name, without intervening written, printed, or graphic matter, except that the adjectival designation of the State, Territory, or possession of the United States or of the foreign country in which the pineapples were given may intervene.

§ 27.51 *Canned pineapple; quality; label statement of substandard quality.*

(a) The standard of quality for canned pineapple is as follows:

(1) In the case of broken slices, not more than 10 percent of the drained weight may consist of pieces having an arc of less than 90° and not more than 5 percent of the drained weight of the contents of the container, as determined by the method prescribed in paragraph (b) (1) of this section:

(i) Consists of pieces that measure in thickness less than 5/16-inch or more than 1 inch; or

(ii) Consists of pieces that measure less than ¾-inch in width as measured from the outer edge to the inner edge.

(2) (i) In the case of cubes or diced pineapple, not more than 10 percent of the drained weight consists of units of such size that they pass through the screen when tested by the method prescribed in paragraph (b) (4) of this section; and

(ii) Not more than 15 percent of the drained weight consists of pieces weighing more than 3/32-ounce each.

(3) In the case of chunks, not more than 15 percent of the drained weight consists of pieces weighing less than 3/16-ounce each.

(4) (i) In the case of slices and spears, the drained weight of the largest unit in the container is not more than 1.4 times the weight of the smallest.

(ii) In the case of half slices, the drained weight of the largest unit in the container is not more than 1.75 times the weight of the smallest (except for an occasional broken piece due to splitting).

(5) In the case of broken slices, not more than 5 percent of the drained weight of the contents of the can consists of broken slices having an outside diameter differing by as much as ¾-inch from that of those present in greatest proportion by weight.

(6) In the case of tidbits, not more than 15 percent of the drained weight consists of tidbits each of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits in the container.

(7) In the case of slices and half slices, not more than 7½ percent by count of the units in a container may be excessively trimmed, but in any container having not more than 10 units, one unit may be excessively trimmed, and in any container having more than 10 units, two units may be excessively trimmed. Such slices and half slices are excessively trimmed if the portion trimmed away exceeds 5 percent of the apparent physical bulk of the perfectly formed unit and if such trimming destroys the normal circular shape of the outer or inner edge of the unit.

(8) In the case of broken slices and spears, not more than 15 percent by count of the total units in the container, and, in the case of tidbits, not more than 15 percent of the drained weight, consist of units excessively

trimmed. Broken slices, spears, and tidbits are excessively trimmed if the normal shape of these units is destroyed by such trimming.

(9) In the case of slices, half slices, broken slices, spears, chunks, cubes, and tidbits, not more than 12½ percent by count of the units in any container may be blemished, but in containers having not more than five units, one unit may be blemished; in containers having more than five units but not more than 10 units, two units may be blemished; and in containers having more than 10 units, four units may be blemished. Blemishes include:

(i) Any of the following, if in excess of 1/16-inch in the longest dimension on the exposed surface of the unit: Eyes, pieces of shell, brown spots.

(ii) Deep fruit eyes.

(iii) Bruised portions.

(iv) Other abnormalities that it is possible to detect in good commercial practice before sealing in the containers.

(10) In the case of crushed pineapple, not more than 1¼ percent of the drained weight of the contents of the can consists of fragments bearing such blemishes.

(11) In the case of spears, not more than one unit per container is mashed; in the case of slices and half slices, not more than one unit in containers of 25 units or less, and not more than three units in containers of more than 25 units are mashed; in the case of broken slices, not more than 5 percent by count of the units in the container is mashed; in the case of chunks, not more than three of the units in containers of less than 70 units, or 5 percent of the units in containers of 70 units or more, is mashed; in the case of tidbits, not more than three of the units in containers of less than 150 units, or 2 percent of the units in containers of 150 units or more, is mashed. (A unit that has lost its normal shape because of ripeness and which bears no mark of mechanical injury shall not be considered as mashed.)

(12) In the case of all forms of canned pineapple, not more than 1.1 ounces of core is contained in 1 pound of drained fruit, as determined by the method prescribed in paragraph (b) (8) of this section.

(13) In the case of all forms of canned pineapple, not more 1.35 grams of acid, as determined by the method prescribed in paragraph (b) (9) of this section and calculated as anhydrous citric acid, is contained in 100 milliliters of the liquid drained from the product 15 days or more after the pineapple is canned.

(14) In the case of crushed pineapple, the drained weight of pineapple, as determined by the method prescribed in paragraph (b) (1) of this section, is not less than 68 percent of the net weight of the contents of the container.

(b) The methods to be employed to determine whether canned pineapple meets the requirements of paragraph (a) of this section are as follows:

(1) Determine the drained weight of the canned pineapple by the following procedure: Pour the contents of the can on a round sieve made with No. 8 woven-wire cloth complying with the specifications for such cloth in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the United States Department of Commerce, National Bureau of Standards. Use a sieve 8 inches in diameter for containers of less than 3 pounds net contents and a sieve 12 inches in diameter for larger containers. Incline the sieve, without shifting the contents, to facilitate draining. Allow to drain for 2 minutes from the time the contents of the container are poured on the sieve. Immediately transfer the drained pineapple to a clean, dry, tared pan by inverting the sieve over the pan in one moderately rapid motion, and determine the weight of the drained pineapple.

(2) In the case of broken slices and spears, check the dimensions and weight of each unit against the requirements of paragraph (a) (1), (4), and (5) of this section.

(3) In the case of cubes, chunks, and tidbits, check the weight of the units against the requirements of paragraph (a) (2) (ii), (3), and (6) of this section.

(4) Test cubes for compliance with paragraph (a) (2) (i) of this section by placing the cubes, a few at a time, on the meshes of a sieve designated as 5/16-inch in Table I of "Standard Specifications for Sieves," described in subparagraph (1) of this paragraph. After shaking gently, remove those that remain on the sieve before testing the next portion. Continue portionwise until all units are tested, then determine the aggregate weight of those units that have passed through the sieve.

(5) Except in the case of cubes, chunks, and crushed pineapple, inspect all the units in the container to determine those that have been excessively trimmed, as defined in paragraph (a) (7) or (8) of this section.

(6) Except in the case of crushed pineapple, segregate and count each unit that is blemished, as defined in paragraph (a) (9) of this section. In the case of crushed pineapple, segregate each fragment of crushed pineapple bearing a blemish and determine the aggregate weight of such fragments to determine compliance with paragraph (a) (10) of this section.

(7) Except in the case of cubes and crushed pineapple, count the total units in the container and the number of mashed units, to determine compliance with paragraph (a) (11) of this section.

(8) In the case of each form of optional pineapple ingredient, identify and separate any core material cleanly from each of the units in the container, and weigh the aggregate of such core material. Calculate the weight of the core material per pound of drained fruit, to determine compliance with paragraph (a) (12) of this section.

(9) Determine the total acidity of the drained liquid by titration, using the following method: Measure with a pipette 10 milliliters of the unfiltered drained liquid into a 250-milliliter Erlenmeyer flask. Add 25 milliliters of freshly boiled, distilled water and 0.3 milliliter of 1-percent phenolphthalein solution. Titrate with one-tenth normal sodium hydroxide solution to a faint, permanently pink coloration. Multiply the number of milliliters of one-tenth normal sodium hydroxide required by 0.064 to calculate the number of grams of anhydrous citric acid per 100 milliliters of drained liquid.

(c) If the quality of canned pineapple falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified. However, if the quality of canned pineapple falls below standard with respect to only one of the factors of quality specified in paragraph (a) (1) through (14) of this section, there may be substituted for the second line of such general statement of substandard quality a new line as specified below, after the number corresponding to each subparagraph of paragraph (a) of this section that such canned pineapple fails to meet, as follows:

(1) "Small broken pieces" or "Thick broken pieces," as the case may be.

(2) (i) "Irregular small pieces";

(ii) "Mixed sizes." (These words are to be used only where the cubes are of mixed sizes and the tolerance for units larger than maximum size is exceeded.)

(3) "Irregular small pieces."

(4) "Mixed sizes."

(5) "Mixed sizes."

(6) "Mixed sizes."

(7) "Excessively trimmed."

(8) "Excessively trimmed."

(9) "Blemished" or "Contains blemished pieces."

(10) "Blemished" or "Contains blemished pieces."

(11) "Mashed units" or "Contains mashed units."

(12) "Poorly cored" or "Excessive core."

(13) "Excessively tart."

(14) "Contains excess liquid."

§ 27.52 *Canned crushed pineapple; fill of containers; label statement of*

substandard fill. (a) The standard of fill of container for canned crushed pineapple is a fill of not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in § 10.1 (b) of this chapter.

(b) If canned crushed pineapple falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein specified.

§ 27.54 *Canned pineapple juice; identity; label statement of optional ingredients.* (a) Canned pineapple juice is the unconcentrated juice from the flesh or parts thereof, or from the cores, or from both such flesh and cores, of mature pineapples. Canned pineapple juice may be extracted cold, or heat may be used in the extraction, but in neither case is water added. Canned pineapple juice contains finely divided insoluble solids, but it does not contain pieces of shell, seeds or other coarse or hard substances. It may be sweetened with sugar. Before or after sealing in the container, canned pineapple juice is so processed by heat as to prevent spoilage.

(b) For the purposes of this section, the term "sugar" means refined sugar (sucrose).

(c) The name of the food is "pineapple juice." If no sugar is added, the word "unsweetened" may immediately precede or follow the words "pineapple juice."

(d) If the optional sweetening ingredient sugar is used, the label shall bear the statement "sugar added."

(e) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words herein specified, showing the optional ingredient used, shall conspicuously precede or follow the name, without intervening written, printed, or graphic matter, except that the adjectival designation of the State, Territory, or possession of the United States or of the foreign country in which the pineapples were grown may intervene.

§ 27.55 *Canned pineapple juice; quality; label statement of substandard quality.* (a) The standard of quality for canned pineapple juice is as follows:

(1) The soluble solids are not less than 10.5° Brix, as determined by the method prescribed in paragraph (b) (1) of this section.

(2) The acidity, as determined by the method prescribed in paragraph (b) (2) of this section, is not more than 1.35 grams of anhydrous citric acid per 100 milliliters of the juice.

(3) The ratio of the degrees Brix to total acidity, as determined by the method prescribed in paragraph (b) (3) of this section, is not less than 12.

(4) The quantity of finely divided "insoluble solids," as determined by the method prescribed in paragraph (b) (4) of this section, is not less than 5 percent nor more than 30 percent.

(b) The methods referred to in paragraph (a) of this section are as follows:

(1) Determine the degrees Brix of the canned pineapple juice by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, page 494, section 29.6, "Solids—By Means of Spindle—Official" (Eighth Edition, page 533, section 29.9).

(2) Determine the total acidity of the canned pineapple juice by titration by the method prescribed in § 27.51 (b) (9).

(3) Divide the degrees Brix determined as prescribed in subparagraph (1) of this paragraph by the grams of anhydrous citric acid per 100 milliliters of juice, determined as prescribed in subparagraph (2) of this paragraph, and report the results as ratio of degrees Brix to total acidity.

(4) Determine the quantity of "insoluble solids" in canned pineapple juice as follows: Measure 50 milliliters of thoroughly stirred pineapple juice into a cone-shaped graduated tube of the long-cone type, measuring approximately 4 3/16 inches from tip to top calibration and having a capacity of 50 milliliters. Place the tube in a suitable centrifuge the approximate speed of which is related to diameter of swing in accordance with the table immediately below. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

Diameter (inches):	Approximate revolutions per minute
10	1,609
10 1/8	1,570
11	1,534
11 1/8	1,500
12	1,468
12 1/8	1,438
13	1,410
13 1/8	1,384
14	1,359
14 1/8	1,336
15	1,313
15 1/8	1,292
16	1,271
16 1/8	1,252
17	1,234
17 1/8	1,216
18	1,199
18 1/8	1,182
19	1,167
19 1/8	1,152
20	1,137

The milliliter reading at the top of the layer of "insoluble solids," after centrifuging 3 minutes, is multiplied by two to obtain the percentage of "insoluble solids."

(c) If the quality of canned pineapple juice falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter, in the manner and form therein specified.

§ 27.56 *Canned pineapple juice; fill of container; label statement of substandard fill.* (a) The standard of fill of container for canned pineapple juice is a fill of not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in § 10.1 (b) of this chapter.

(b) If canned pineapple juice falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein specified.

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